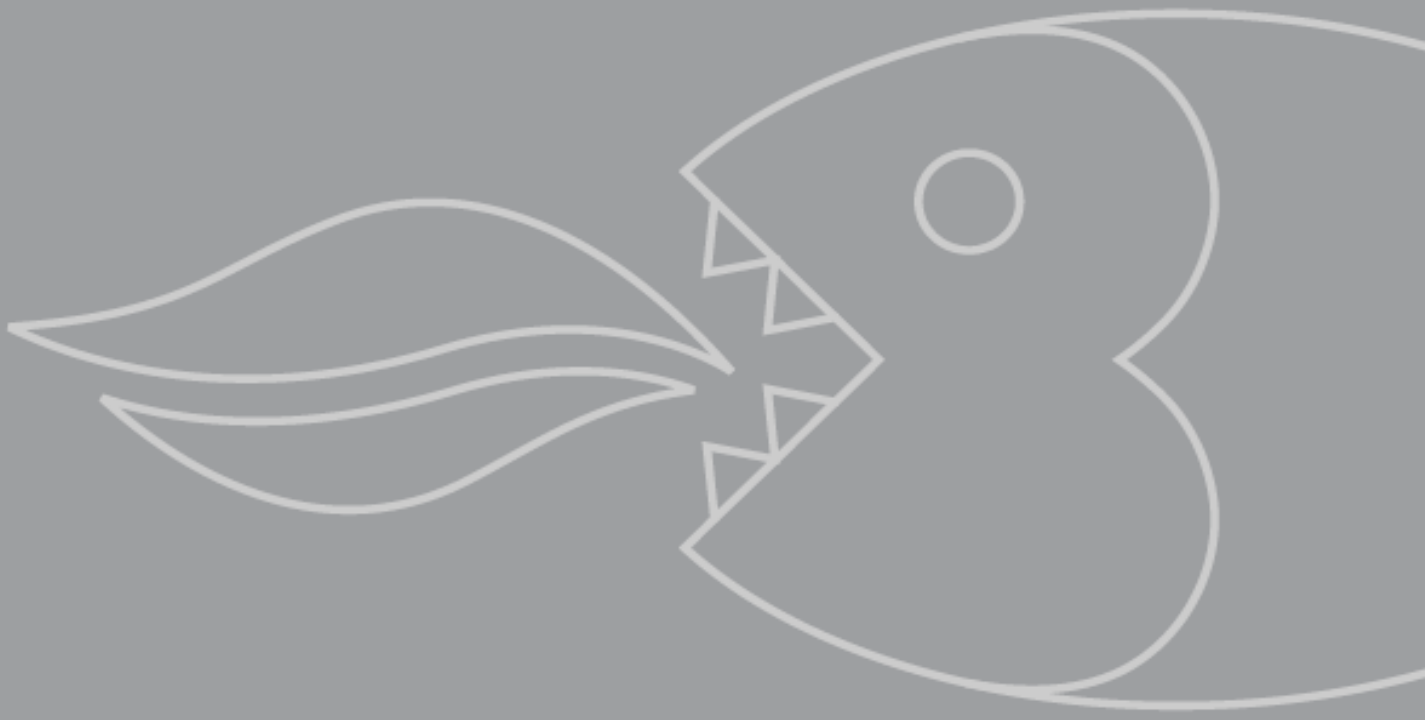
POM9651SS 60 cm Multifunction built in oven with joystick control

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

POM9651SS 60 cm Multifunction built in oven with joystick control

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

DD 18/05/10

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- For use in ***leisure accommodation vehicles***, please refer to the appropriate information given in the installation instructions for this appliance.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic Service Engineers or their authorised service agent.***

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.***

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

General Safety

- ***Do not*** *place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.*

- ***Do not*** *leave heated oil or fat unattended, as this is a fire risk.*

- ***Do not*** *place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.*

- ***Do not*** *allow electrical fittings or cables to come into contact with areas on the appliance that get hot.*

- ***Do not*** *use the appliance to heat the room it is located in or to dry clothing.*

- ***Do not*** *install the appliance next to curtains or soft furnishings.*

- ***Do not*** *attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.*

Cleaning

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

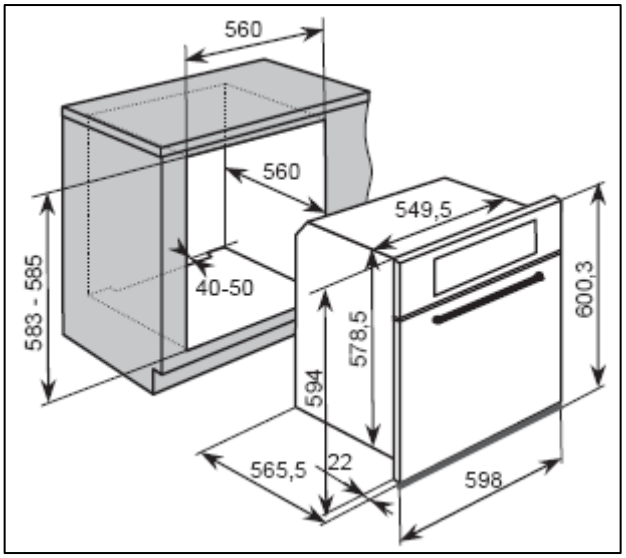
- In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree No. 108 of 25/01/92.

- ***CE****:* Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

* The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

Specifications



Product Dimensions

Height: 600.3 mm
Width: 598 mm
Depth: 565.5 mm

Aperture dimensions

Height: 583 - 585 mm
Width: 560 mm
Depth: 560 mm

Product specifications

- ***12 Oven functions***
- ***Energy efficiency class: A***
- ***Oven capacity (net): 61 litres***
- ***Oven capacity (gross): 68 litres***
- ***Joystick operation***
- ***SteamClean function***
- ***20 Preset recipes***
- ***16 Personal recipes***

- LED full programmer with temperature and function display
- Electronically controllable thermostat
- Wipe clean enamelled cavity
- Cooling fan
- Flush mounted installation
- Triple-glazed removable door
- Mark resistant coating
- Mirror glass door

Standard accessories

- 2 x safety shelves
- Trivet
- Wipe clean enamelled baking tray with handle
- Removable side racks
- Pizza stone
- Telescopic runners – 1 level

Electrical details

Rated Voltage:	220-240 Vac 50-60 Hz
Supply Connection:	20 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	2.7-3.25 kW
Mains Supply Lead:	3 x 1.5 mm²
Oven Light Bulb:	25 W/300°C screw type pigmy

For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

Model Number …….

Serial Number …….

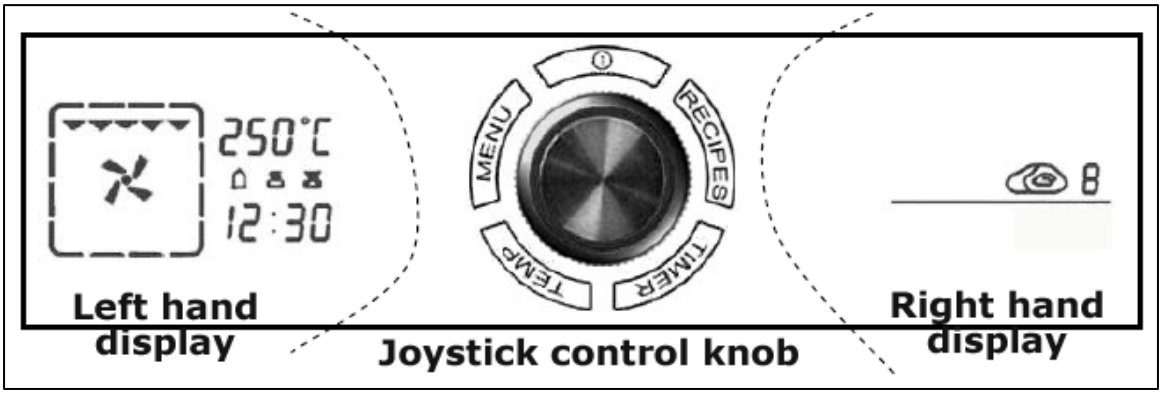
Date of Purchase …….

Cooling fan

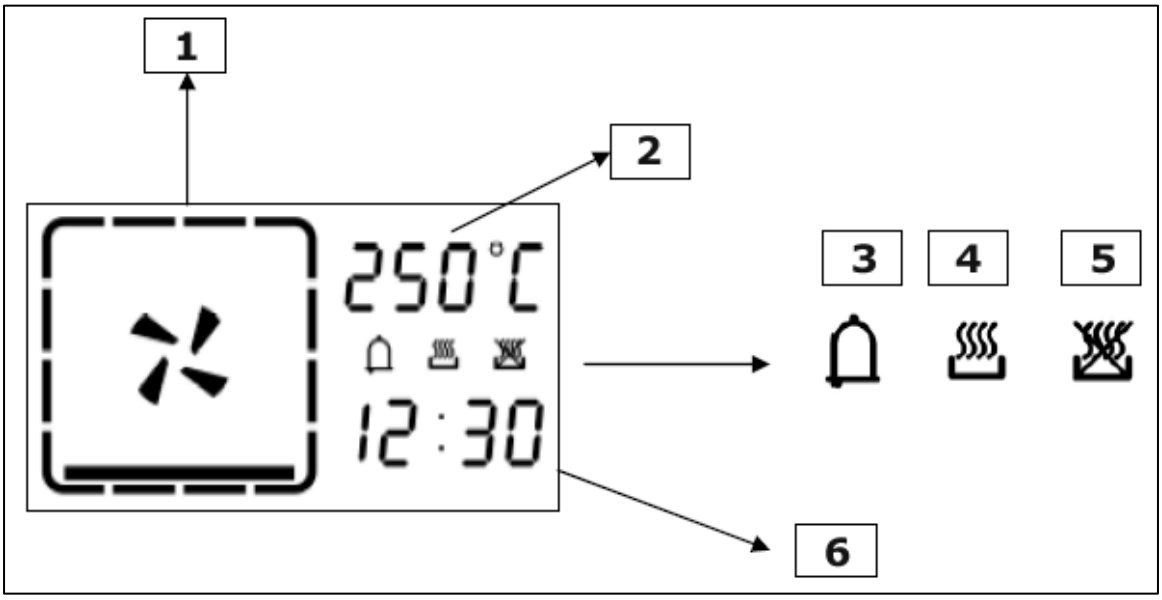
- A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower.

- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

Control Panel

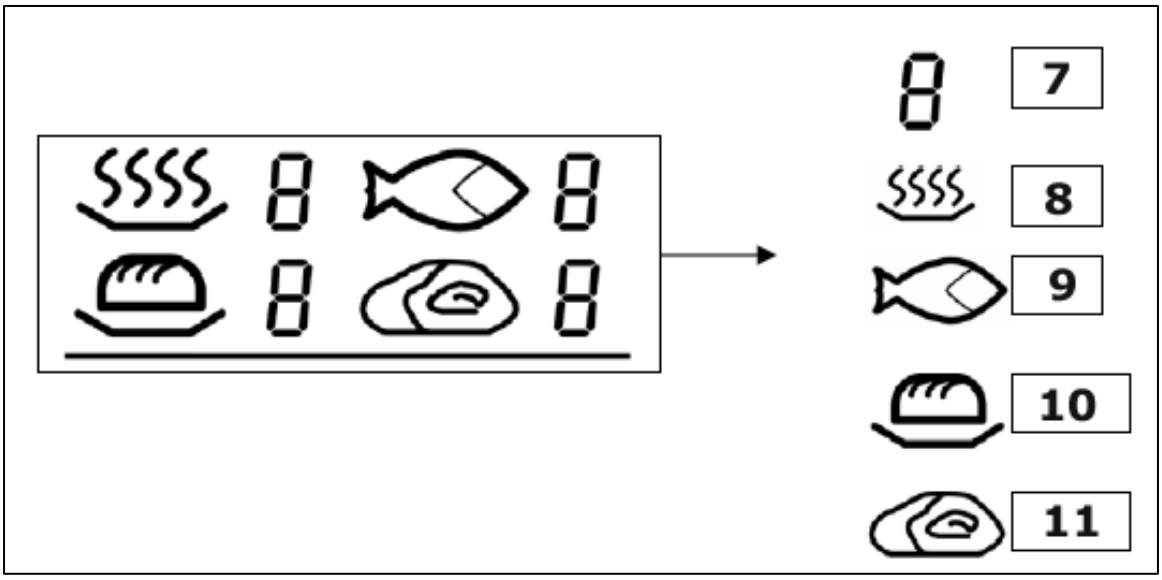


Left hand display



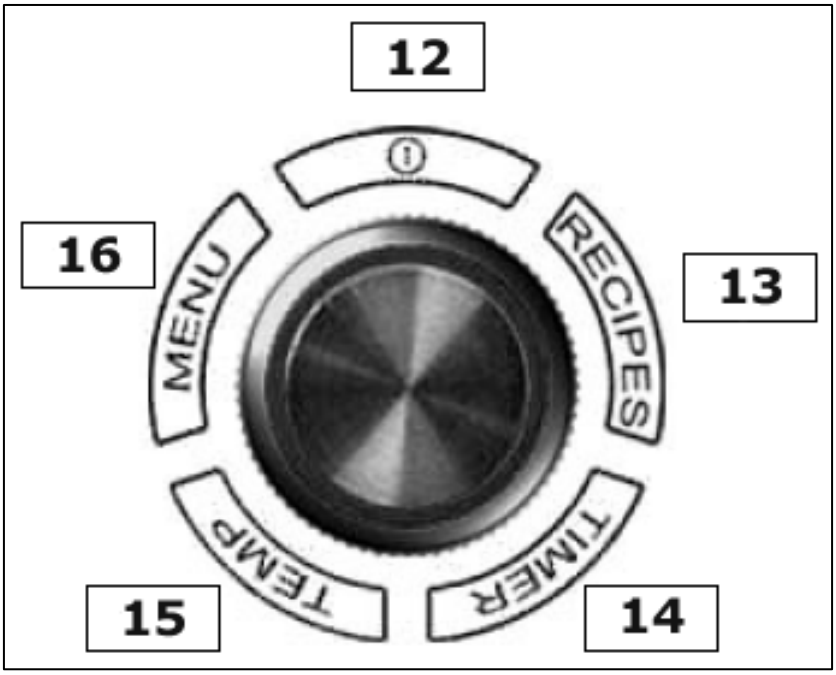
1) Oven function display
2) Oven temperature display
3) Minute minder symbol
4) Duration symbol
5) End cook symbol
6) Timer display

Right hand display



7) Recipe number
8) Flan recipes
9) Fish recipes
10) Bread/pizza recipes
11) Meat recipes

The joystick control knob



12) ON/OFF segment
13) Recipe segment
14) Timer segment
15) Oven temperature segment
16) Cooking function segment

- The joystick control knob should be used to access the various setting options that appear in the segments around it.

- You should press the oven selector control knob once to activate it.

- As you turn the joystick control knob, the segments around the outside of it will light.

- To confirm the menu that you want to access, you should press the joystick control knob once when the relevant segment is lit.

Before first use

Setting the time of day

- After your appliance is connected to your mains supply for the first time, all of the segments around the joystick control knob will light up for approximately 3 seconds.

- The numbers on the timer display **(6)** will flash 00:00. Before you can select a cooking function or set a temperature, you must set the appliance into manual operation mode and set the time of day.

- Turn the joystick control knob clockwise and the numbers on the timer display **(6)** will increase. Turn the joystick control knob anti-clockwise and the numbers on the timer display **(6)** will decrease.

- When the correct minute time shows on the timer display **(6)**, press the joystick control knob once.

- Turn the joystick control knob until the correct hour time shows on the timer display **(6)**. When it does, press the joystick control knob again.

- If you have successfully set the time of day, then the correct time of day will appear on the timer display **(6)**. If you have not successfully set the time of day, then "00:00" will reappear and you will need to follow the above process again.

Oven burn-off

- To remove any residue from the oven that may have been left from the manufacturing process, you should select either the fan or conventional oven function and set the thermostat to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

- You should leave the oven on maximum setting for 30 – 40 minutes.

- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Selecting a cooking function and temperature

Switching the oven on

- Press the oven selector control knob once, the ON/OFF segment ⏻ will light.

- The left hand display will switch on; showing the time of day and the oven light symbol.

- If no option is selected within 5 minutes, the oven will automatically switch off.

Selecting an oven function

- Once the oven is switched on, turn the joystick control knob until the cooking function segment (MENU) is lit.

- Press the joystick control knob once to select the MENU segment. The oven function display **(1)** will show the cooking function that is currently selected.

- To select a different cooking function, turn the joystick control knob until the cooking function symbol that you require appears on the oven function display **(1)**.

- The frame around the cooking function symbol will flash, to confirm the cooking function, press the joystick control knob again.

- If you do not confirm the cooking function within 20 seconds, the oven will reset itself and the ON/OFF segment ⏻ will light.

- If you do not touch the joystick control knob for a further 20 seconds, the oven will switch off automatically.

Adjusting the oven temperature

- Each cooking function has a preset temperature assigned to it. However it is possible to adjust the oven temperature.

- Once you have confirmed the cooking function that you require, turn the joystick control knob until the oven temperature segment (TEMP) is lit.

- Press the joystick control knob once to select the TEMP segment.

- Turn the joystick control knob to increase or decrease the oven temperature. The temperature will adjust in 5°C increments and appear on the oven temperature display **(2)**.

- You can adjust the temperature between 50 and 250°C.

- When the temperature that you require appears on the oven temperature display **(2)**, you should stop turning the joystick control knob.

- Press the joystick control knob once to confirm the temperature. If you do not turn the joystick control knob for more than 5 seconds, the temperature will confirm automatically.

- Whilst the oven is heating to the temperature that you have set, the letter "C" and the "°" symbol will flash. When these symbols remain fixed, the oven has reached temperature.

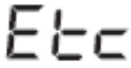
- You should not place food inside of the oven cavity until the appliance has reached the temperature that you set.

- ***IMPORTANT:*** *For the PRH (preheating) and ETC (cleaning) functions, it is not possible to adjust the temperature.*

Oven functions

Cooking function name and symbol	Cooking function description	Min. – max. oven cavity temperature	Default oven cavity temperature
OVEN LIGHT	Separate light control which allows the light to be switched on, even when the oven is not heating.	N/A	N/A
PRH – PREHEATING	This function uses the grill, the lower element and fan. It is intended for pre-heating the oven rapidly to a temperature of 210°C.	N/A	210°C
DEFROST	The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.	N/A	N/A ***** ***** Unless using the rapid defrost function.
CONVENTIONAL OVEN	This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.	50 - 250°C	190°C
BOTTOM ELEMENT	This method of cooking uses the lower element to direct heat upwards to the food. This function is suitable for slow-cooking recipes or for warming up meals.	50 - 250°C	80°C

CONVENTIONAL OVEN + FAN	This method of cooking provides traditional cooking with heat from the top and the lower element. The running of the circulation fan ensures a fast and even distribution of the heat. Suitable for light and delicate baking, such as pastries.	50 - 250°C	200°C
BOTTOM ELEMENT + FAN	This method of cooking uses the bottom element only while the fan is circulating the heat. For delicate dishes and heating pre-cooked food. It is also suitable for sterilising preserving jars.	50 - 250°C	165°C
PIZZA SETTING	This method of cooking uses the lower and fan element, whilst the heat is distributed by the fan. This reproduces the same conditions as a traditional clay wood-fire stove.	50 - 250°C	210°C
FAN OVEN	This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.	50 - 250°C	165°C

CENTRE GRILL	This cooking method is normal grilling, utilising the inner part only of the top element, which directs heat downwards onto the food. Suitable for grilling small portions of bacon, toast, meat etc.	50 - 250°C	200°C
GRILL WITH FAN	This cooking method uses the top element in conjunction with the fan, to help give a fast circulation of heat. Suitable where quick browning is required and "sealing" the juices in, such as with steaks, hamburgers, some vegetables etc.	50 - 250°C	165°C
STEAMCLEAN 	This function allows easy cleaning of the oven interior. See the SteamClean section of this manual for further information.	N/A	80°C

PRH (Rapid pre-heating) function

- Once the oven is switched on, turn the joystick control knob until the cooking function segment (MENU) is lit.

- Press the joystick control knob once to select the MENU segment. The oven function display **(1)** will show the cooking function that is currently selected.

- Turn the joystick control knob until the pre-heating symbol appears on the oven function display **(1)**.

- The appliance will switch on the grill element and lower element, as well as running the fan. This combination will allow rapid pre-heating of the oven cavity to 210°C.

- When the oven has reached 210°C, an audible signal will sound and the rapid pre-heating function will switch off.

- At this point, you should place your food in the oven and select an appropriate cooking function and temperature.

- ***IMPORTANT:*** *Please note that it is not possible to adjust the temperature that the oven is heating to during the rapid pre-heating function.*

Rapid defrost function

- Once the oven is switched on, turn the joystick control knob until the cooking function segment (MENU) is lit.

- Press the joystick control knob once to select the MENU segment. The oven function display **(1)** will show the cooking function that is currently selected.

- Turn the joystick control knob until the defrost symbol appears on the oven function display **(1)**.

- Once you have confirmed the defrost function, turn the joystick control knob until the oven temperature segment (TEMP) is lit.

- Press the joystick control knob once to select the TEMP segment.

- The oven temperature display will show 80°C.

- Press the joystick control knob again to activate the rapid defrost function.

Switching off the oven

- To switch the oven off, the ⏻ symbol must be lit. If it isn't lit, then turn the joystick control knob until the ON/OFF segment (⏻) is lit.

- Press the joystick control knob once.

- The word "OFF" will appear on the left hand display and there will be a brief audible signal.

Timer functions

Setting the minute minder function

This function allows you to set a countdown time. When this period of time has elapsed, an audible alarm will sound. The countdown time can be set, before or after a cooking function and temperature have been selected.

- Once the oven is switched on, turn the joystick control knob until the timer segment (TIMER) is lit.
- Press the joystick control knob once to select the TIMER segment and the three timer symbols will flash.
- Turn the joystick control knob until the bell symbol (🔔) is the only timer symbol lit. Press the joystick control knob again and the timer display **(6)** will show "00:00".
- Turn the joystick control knob clockwise and the numbers on the timer display **(6)** will increase. Turn the joystick control knob anti-clockwise and the numbers on the timer display **(6)** will decrease.
- When the correct minute time for the countdown time shows on the timer display **(6)**, press the joystick control knob once.
- Turn the joystick control knob until the correct hour time for the countdown time shows on the timer display **(6)**. When it does, press the joystick control knob again.
- The maximum countdown time that can be set is 23 hours and 59 minutes.
- Throughout the countdown period, the timer display **(6)** will show the time of day.
- If you want to check how long the countdown time has to run, turn the joystick control knob until the TIMER segment is lit. Press the joystick control knob and the remaining time will appear on the timer display **(6)**.
- At the end of the countdown time, an audible signal will sound.
- ***Important:*** *If you have set a cooking function and temperature, then the oven will not switch off at the end of the countdown time. If you have finished cooking, then you should switch off the oven (please refer to the section entitled "Switching off the oven" on page 18).*

Setting the duration function

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

- Select a cooking function and oven temperature (as described in previous sections of this manual).

- When the oven has started to heat, turn the joystick control knob until the timer segment (TIMER) is lit.

- Press the joystick control knob once to select the TIMER segment and the three timer symbols will flash.

- Turn the joystick control knob until the duration symbol ( ) is the only timer symbol lit. Press the joystick control knob again and the timer display **(6)** will show "00:00".

- Turn the joystick control knob clockwise and the numbers on the timer display **(6)** will increase. Turn the joystick control knob anti-clockwise and the numbers on the timer display **(6)** will decrease.

- When the correct minute time for the duration countdown time shows on the timer display **(6)**, press the joystick control knob once.

- Turn the joystick control knob until the correct hour time for the duration countdown time shows on the timer display **(6)**. When it does, press the joystick control knob again.

- The maximum duration countdown time that can be set is 10 hours.

- To exit the TIMER menu, turn the joystick control knob until the word ESC is highlighted and then press the joystick control knob.

- Throughout the duration countdown period, the timer display **(6)** will show the time of day.

- If you want to check how long the duration countdown time has to run, turn the joystick control knob until the TIMER segment is lit. Press the joystick control knob and the remaining time will appear on the timer display **(6)**.

- At the end of the countdown time, an audible signal will sound and the oven will stop heating.

- The left hand display will show OFF

  OO:OO

- To switch the oven off, turn the joystick control knob until the ⏻ symbol is lit.

- Press the joystick control knob once.

- The word "OFF" will appear on the left hand display and there will be a brief audible signal.

Setting the end cook function

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

- Select a cooking function and oven temperature.

- Set the duration countdown time (as described on page 20).

- After confirming the duration countdown time, turn the joystick control knob until the end cook symbol ( ) is lit. Press the joystick control knob again and the timer display **(6)** will show "00:00".

- Turn the joystick control knob clockwise and the numbers on the timer display **(6)** will increase. Turn the joystick control knob anti-clockwise and the numbers on the timer display **(6)** will decrease.

- When the correct minute time for the time of day that you wish the oven to switch off at shows on the timer display **(6)**, press the joystick control knob once.

- Turn the joystick control knob until the correct hour time for the time of day that you wish the oven to switch off at shows on the timer display **(6)**, press the joystick control knob once.

- To exit the TIMER menu, turn the joystick control knob until the word ESC is highlighted and then press the joystick control knob.

- The oven will calculate what time it needs to switch on at, so that your food will cook for the length of time that you selected. It will automatically switch itself on, once it reaches the time of day that it has calculated.

- Throughout the countdown period, the timer display **(6)** will show the time of day.

- If you want to check how long the countdown time has to run, turn the joystick control knob until the TIMER segment is lit. Press the joystick control knob and the remaining time will appear on the timer display **(6)**.

- At the end of the countdown time, an audible signal will sound and the oven will stop heating.

- The left hand display will show OFF

  OO:OO

- To switch the oven off, turn the joystick control knob until the ⏻ symbol is lit.

- Press the joystick control knob once.

- The word "OFF" will appear on the left hand display and there will be a brief audible signal.

Cancelling a countdown period

If a countdown period has been set and you wish to cancel it, you should do the following:-

- Turn the joystick control knob until the timer segment (TIMER) is lit.

- Press the joystick control knob once to select the TIMER segment.

- Turn the joystick control knob until the symbol for the countdown period that is currently in progress is lit.

- Press the joystick control knob once.

- The timer display **(6)** will show the time remaining for the countdown period.

- Press the joystick control and keep this button depressed until the countdown time is cancelled.

- There will be a brief audible signal.

- To exit the TIMER menu, turn the joystick control knob until the word ESC is highlighted and then press the joystick control knob.

Adjusting the volume of the audible signal

The audible signal has three different volume levels; low, medium and high. It is possible to adjust the volume of the audible signal by following the process below:-

- Once the oven is switched on, turn the joystick control knob until the timer segment (TIMER) is lit.

- Press and hold down the joystick control knob until the left hand display shows the current volume of the audible signal. The audible signal will also sound.

L1 = low
L2 = medium
L3 = high

- Turn the joystick control knob clockwise or anticlockwise to adjust the volume of the audible signal.

- When the left hand display shows the desired volume level, stop turning the joystick control knob and press it once to confirm the volume level.

Recipe functions

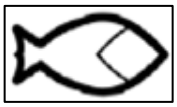
Your oven has preset recipes that you can select, where the optimum oven function, temperature and time will be automatically selected.

You can also programme the oven to remember your own recipes, so that you can recall them easily in the future.

How to select a preset recipe

- Once the oven is switched on, turn the joystick control knob until the recipe segment (RECIPES) is lit.
- Press the joystick control knob once to select the RECIPES segment.
- On the right hand display, all of the recipe symbols will flash.

Flans

 Fish

Bread/pizza

Meat

- Turn the joystick control knob until the symbol for the food group that you want to select a recipe for is lit.
- Press the joystick control knob once.

- Turn the joystick control knob until the recipe number that you require appears next to the food group symbol. In the diagram above, the fourth preset meat recipe (meat loaf) has been selected.
- The left hand display will show the cooking function, temperature and time automatically selected for the particular recipe number.

- To confirm the recipe that you have selected, press the joystick control knob again.

- At the end of the recipe time, an audible signal will sound and the oven will stop heating.

- To exit the RECIPES menu, turn the joystick control knob until the word ESC is highlighted and then press the joystick control knob.

Recipe table

Symbol	Recipe no.	Recipe name	Cooking function	Cooking temperature	Cooking time (hrs:mins)
FLANS	1	Cannelloni	Fan oven	180°C	0.45
	2	Lasagne	Conventional oven + fan	160°C	0.50
	3	Quiche	Fan oven	180°C	0.50
	4	Potato casserole	Fan oven	170°C	0.50
	5	Vegetable casserole	Fan oven	180°C	0.50
	6				
	7				
	8				
	9				
FISH	1	Sea Bream	Centre grill	180°C	0.25
	2	Salmon	Conventional oven	190°C	0.30
	3	Tuna	Conventional oven	190°C	0.35
	4	Trout	Centre grill	190°C	0.25
	5	Mullet	Conventional oven	200°C	0.40
	6				
	7				
	8				
	9				
BREAD/ PIZZA	1	Savoury focaccia	Conventional oven + fan	220°C	0.20
	2	Bread	Bottom element + fan	220°C	0.25
	3	Pizza	Conventional oven + fan	230°C	0.25
	4	Savoury tart	Conventional oven + fan	200°C	0.35
	5	Calzone	Fan oven	200°C	0.20
	6				
	7				
	8				
	9				

MEAT	1	Roast pork	Conventional oven + fan	170°C	1.30
	2	Roast veal	Conventional oven + fan	190°C	1.40
	3	Roast chicken	Conventional oven + fan	200°C	0.50
	4	Meat loaf	Fan oven	180°C	1.10
	5	Beef fillet	Conventional oven + fan	220°C	0.25
	6				
	7				
	8				
	9				

How to add a personal recipe to the preset recipes

IMPORTANT: *Before you can get the oven to memorise a personal recipe, YOU MUST select an oven function, temperature and cooking time (duration function).*

- Select the oven function that you wish to memorise (see "Selecting an oven function" on pages 13 – 14 for further information).
- Select the oven temperature that you wish to memorise (see "Adjusting the oven temperature" on page 14 for further information.
- Select the cooking time that you wish to memorise (see "Setting the duration function" on pages 20 – 21 for further information).
- Once the cooking process has started, turn the joystick control knob until the recipe segment (RECIPES) is lit.
- Press the joystick control knob once to select the RECIPES segment.
- On the right hand display, all of the recipe symbols will flash.
- Turn the joystick control knob until the symbol for the food group that you want to save the personal recipe under is lit.
- Press the joystick control knob once.
- Turn the joystick control knob to select the recipe number where you wish to memorise the personal recipe.
- If a number flashes, then this means that no existing recipe has been saved in this position. If a number is fixed, then this means that there is already a recipe saved in this position (preset or personal); however it is possible to overwrite it.

- Press the joystick control knob once to save the personal recipe.

- Whilst the appliance is saving the personal recipe, the left hand display will show the word "SAv".

- When the recipe number stops flashing, it means that the personal recipe has been saved.

- You can then recall a personal recipe, in the same manner as any of the preset recipes.

- To exit the RECIPES menu, turn the joystick control knob until the word ESC is highlighted and then press the joystick control knob.

- ***IMPORTANT:*** *If you do not select the cooking time, then the oven will not be able to save the recipe. The oven will prompt you to select the cooking time by activating the TIMER segment and highlighting the* *symbol.*

Restoring the factory preset recipes

If you have overwritten any of the factory preset recipes, it is possible to restore all of them by following the process below:-

- Switch off the oven and then switch it off at your mains supply.

- After a couple of minutes, switch your mains supply back on.

- Press and hold down the joystick control knob until the left hand display shows the word "rES" and you hear two audible beeps.

Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- If you are using the fan oven function, then you should follow the information given on the food packaging for this particular mode of cooking.

- You should pre-heat the oven and not place food inside of it until the letter "C" and the "°" symbol remain fixed. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.

- ***IMPORTANT:*** *You should pre-heat the oven if you are baking, regardless of whether you are using the fan oven function.*

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".

- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

Warnings

- Keep the oven door closed when using ***any*** of the cooking functions, ***including*** the grill functions.

- Do not use aluminium foil to cover the enamelled baking tray or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

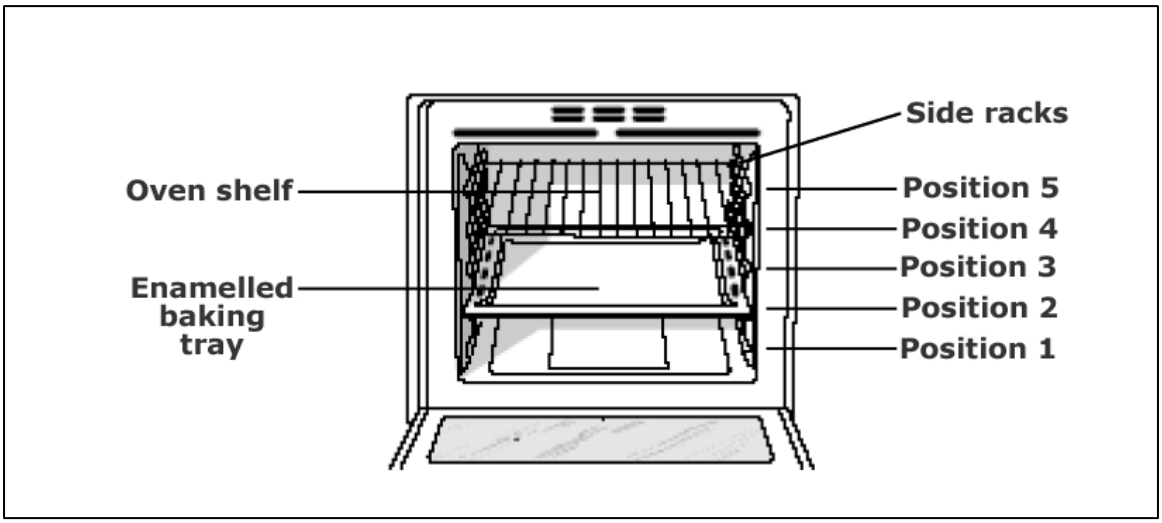
- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts of the oven and steam.*

- ***Warning:*** *Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.*

- The enamelled baking tray handle should only be used to reposition the tray and ***NOT*** for removing it from the oven cavity. When removing the enamelled baking tray, you should ***ALWAYS*** use an oven glove.

- The enamelled baking tray handle should not be left in position when the appliance is switched on.

Shelf positions



- When using the grill, we recommend that you place the enamelled baking tray and trivet in position 5 or 4.

Cleaning and maintenance

Cleaning operations must only be carried out when the oven is cool. The appliance should be disconnected from your mains supply before commencing any cleaning process.

- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. The best cleaning method is the SteamClean process, which is described on page 32.

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and you the enamelled baking tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

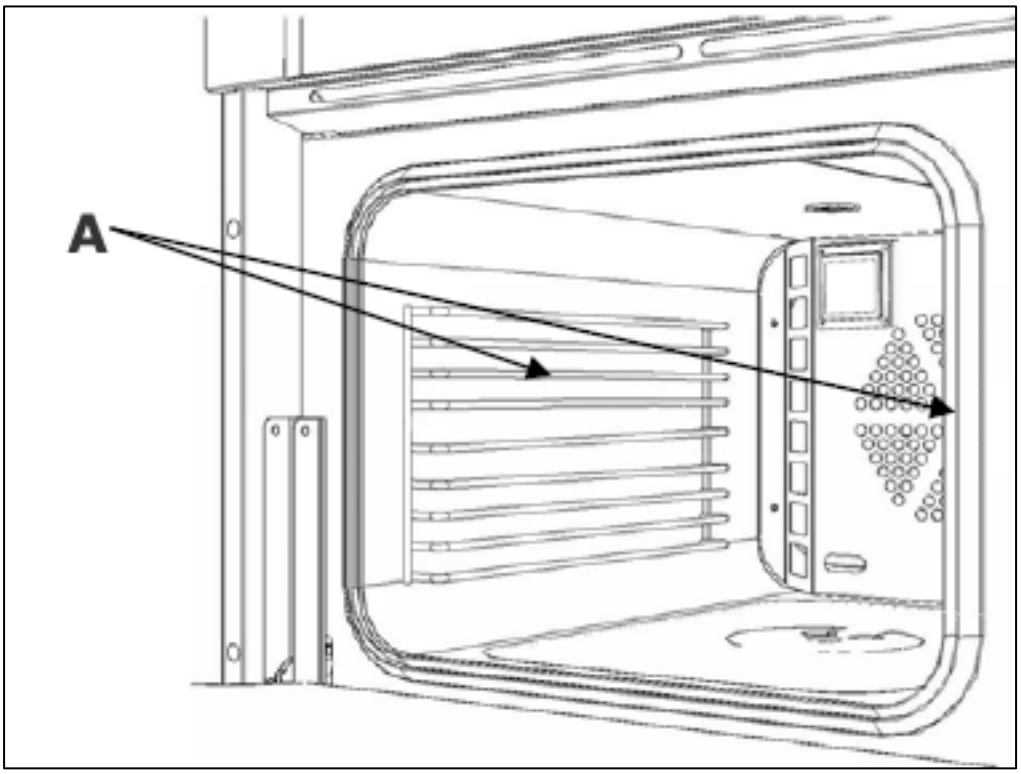
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

- No abrasive cleaners should be used.

Removing the side racks



To properly clean the oven cavity, it is necessary to remove all of the oven furniture, including the side racks. To remove the side racks you should do the following:-

- Remove the oven shelves, the enamelled baking tray and trivet from the oven cavity.

- Unhook each side rack from the central bolt that sits just below the telescopic runner and then pull away the side rack.

- To reassemble the side racks, hook the upper struts of them into the relevant holes in the cavity. Then re-hook the side rack onto the central bolt that sits just below the telescopic runner.

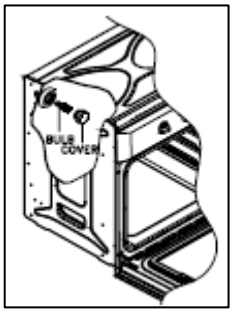
The SteamClean process

This cleaning function will loosen food spillages that may have occurred in the oven cavity.

- Remove the oven shelves and the oven roof liner from the oven cavity.
- Fill the enamelled baking tray half full of warm water, mixed with a little washing up liquid.
- Place the enamelled baking tray inside of the oven cavity, in the lowest shelf position.
- Switch the oven on and select the cooking function.
- The oven automatically selects a temperature of 80°C and a duration time of 20 minutes.
- After this period of time has elapsed, switch off the oven and using oven gloves remove the enamelled baking tray and side racks
- Use a soft cloth to wipe over the oven cavity, side racks and enamelled baking tray and remove any residue from it.

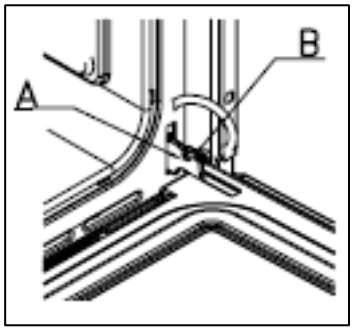
Replacing the oven bulb

IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.



- Remove all oven shelves, the drip tray and the side rack that is on the same side as the oven light.
- Remove the light cover by turning it anti-clockwise.
- Unscrew the bulb clockwise and remove it from its holder.
- Replace the bulb with an E14 type 25 W/300°C, screw type pigmy.
- ***Do not*** *use any other type of bulb.*
- Place the lamp cover back into position.

Removing the oven door for cleaning



To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-

- The hinges **(A)** have two movable bolts on them **(B)**.
- If you raise both of the movable bolts **(B)**, then the hinges **(A)** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then by pull it gently away from the oven cavity.

- ***WARNING- Care should be taken as the inner edges of the door may be sharp.***

- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*

- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.

- To refit the door you should slide the hinges back into their slots and open the door fully.

- ***IMPORTANT:*** *The movable bolts* ***(B)*** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***

- ***Do not immerse the door in water at any time.***

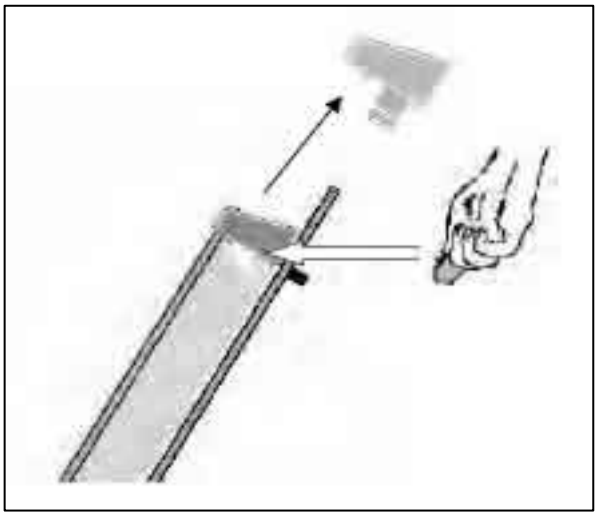
Removing the inner door glass for cleaning

- To facilitate cleaning, the door glass can be lifted out.

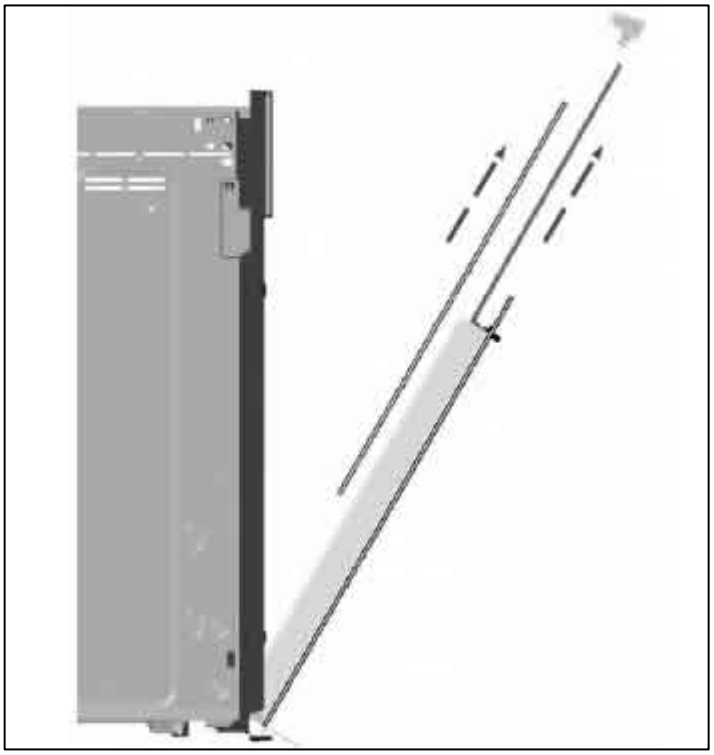
- Open the door of the oven to a 45° angle.

- There is a plastic sealing section at the top of the oven door, which has 4 small slots in it.

- Place a coin horizontally into one of the small slots and rotate the coin clockwise. You will feel part of the plastic sealing section disengage from the door.



- Repeat this process for the other slots and you will be able to lift the plastic sealing section away from the top of the door.
- This will allow you to access the inner door glasses.
- Carefully slide out the middle door glass removing it from the oven door.
- Follow the same procedure for the inner door glass



INSTALLATION

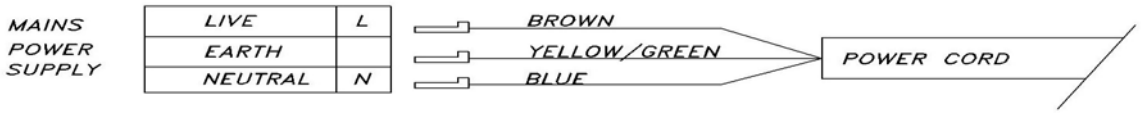
The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- UK Regulations and Safety Standards or their European Norm Replacements.
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

- This appliance should be wired into a 20 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



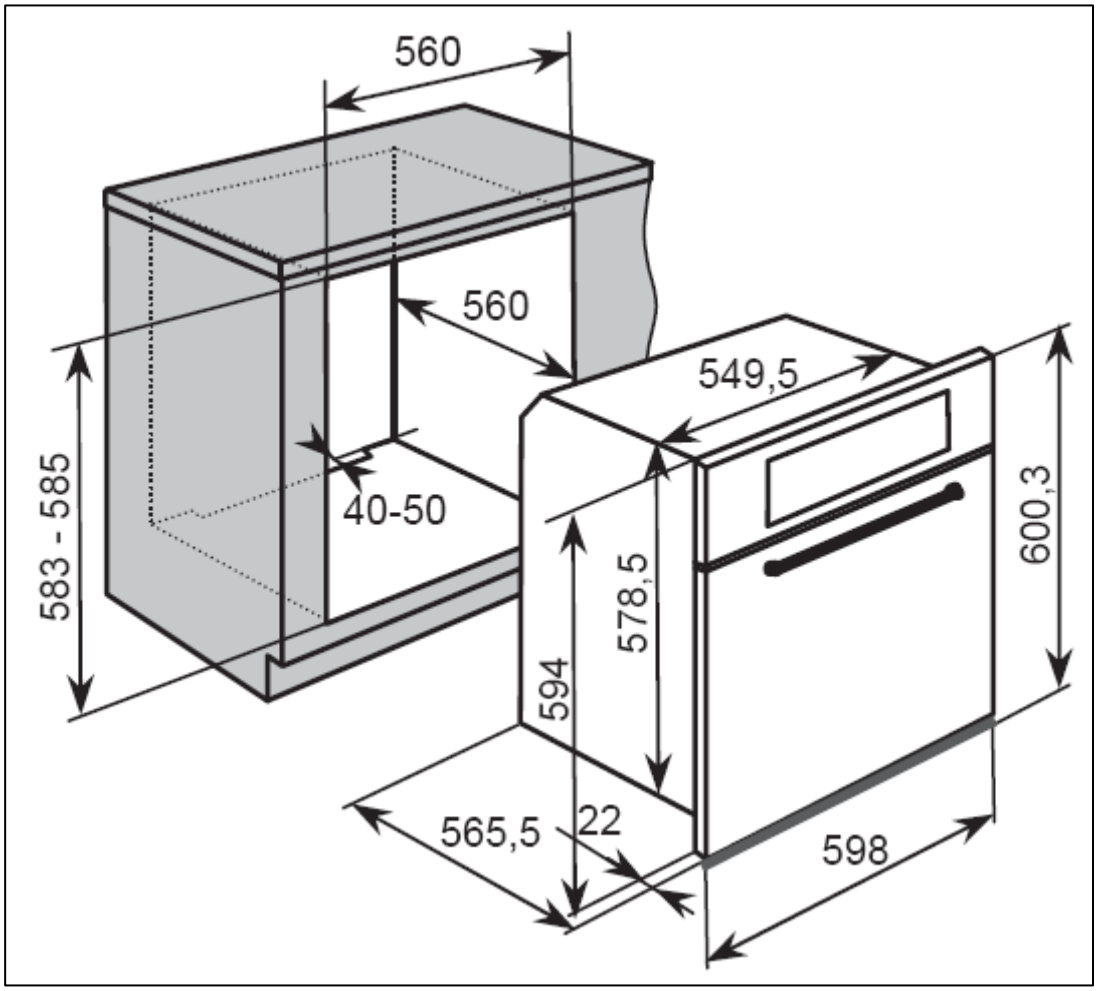
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

Installing the oven into the kitchen cabinet



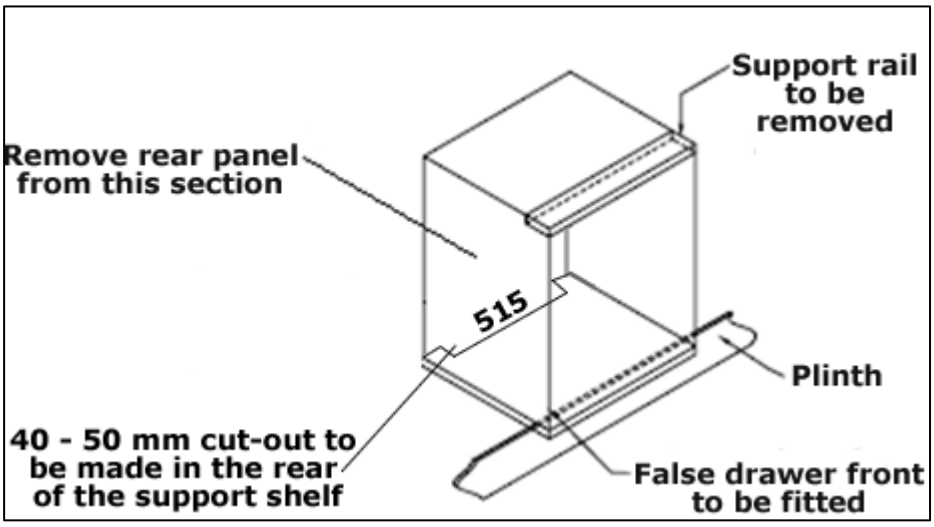
Positioning the appliance

- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

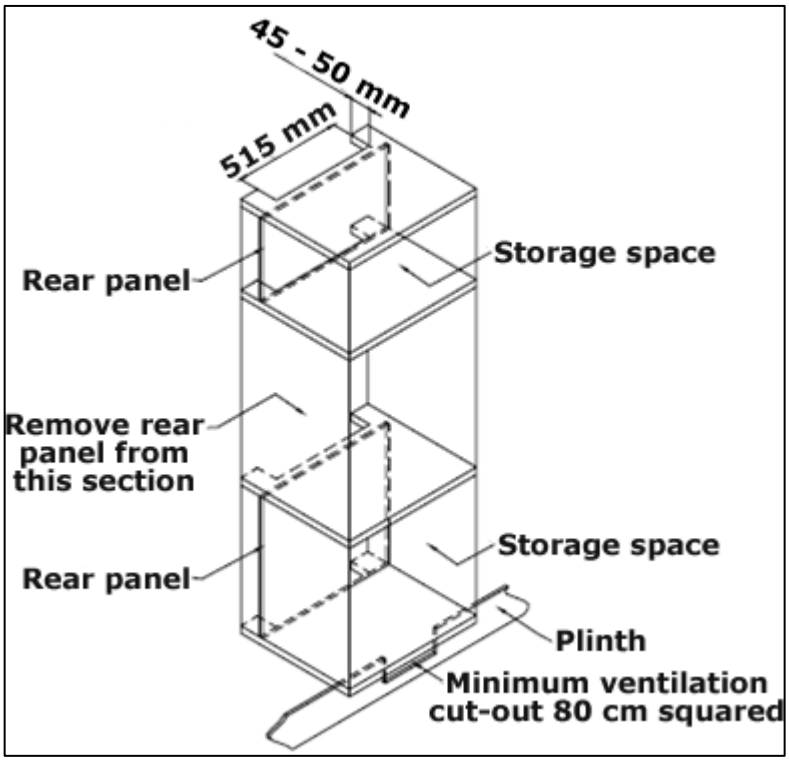
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.

- Ensure that the rear panel of the furniture housing unit has been removed.

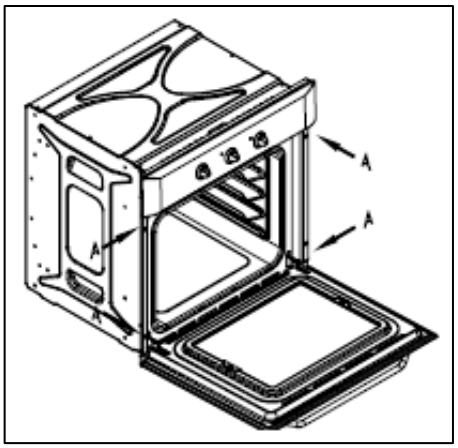
Ventilation requirements


Support rail to be removed
Remove rear panel from this section
515
Plinth
40 - 50 mm cut-out to be made in the rear of the support shelf
False drawer front to be fitted

(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws. These should be screwed through the oven cabinet and into the housing unit.

My appliance isn't working correctly

Error codes

Error code	Cause	Solution
ER:01	PT1000 cooking chamber sensor defective	Contact Baumatic Customer Care, quoting the error code that has appeared on the display
ER:17	PT1000 cooking chamber sensor defective	Contact Baumatic Customer Care, quoting the error code that has appeared on the display
ER:16	Excessive temperature in the oven cavity.	a) Check whether the oven is installed in the housing unit correctly. b) Check whether warm air is venting out from underneath the control panel If it isn't, then contact Baumatic Customer Care, quoting the error code that has appeared on the display
ER:04	High temperature near electronic cards (power card)	a) Check whether the oven is installed in the housing unit correctly. b) Check whether the cooling fan is operating correctly. If it isn't, then contact Baumatic Customer Care, quoting the error code that has appeared on the display
ER:02	NTC sensor faulty on the power card	Contact Baumatic Customer Care, quoting the error code that has appeared on the display

- ***The oven isn't coming on.***

* Check that the time of day has been set and that you have not set an automatic cooking cycle.

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven and grill.***

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

* Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

o ***The grill function works but the main oven does not.***

* Check that you have selected the correct cooking function.

o ***The grill and top oven element is not working, or cuts out for long periods of time during use.***

* Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

o ***My food is not cooking properly.***

* Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

o ***My food is not cooking evenly.***

* Check that the oven has been installed correctly and is level.

* Check that the correct temperatures and shelf positions are being used.

o ***The oven light is not working.***

* Refer to page 33 and follow the "Replacing the oven bulb" section.

o ***I am getting condensation in my oven.***

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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